INSEAT MENU | Mix + Match
Presented by Executive Chef Craig McAlister & Sous Chef Sean Capsticks

CHOOSE UP TO THREE ITEMS THROUGHOUT THE GAME

APPETIZERS + SALADS + SNACKS

TOMATO & BURATA
Heirloom Tomatoes . Arugula . Sundried Tomato Vinaigrette . Rye Croutons

KALE & QUINOA SALAD

SALMON-BACON WALDORF

LOBSTER POTATO SKINS
Granny Smith Apple . Green Onion . Truffle Popcorn . Mornay

CHEF’S CREATIONS + SIGNATURE DISHES

TRIPLE PORK SANDWICH
Peameal, Ham, Bacon . Apple BBQ . Red Cabbage Slaw . Crispy Shallot

CHICKEN CLUB FLAT BREAD
Herb Roasted Chicken . Aged Cheddar . Tomato . Iceberg . Roasted Garlic Crema

SIGNATURE BURGER HOME STAND FEATURE

7OZ BACON DOUBLE CHEESEBURGER

KENSINGTON KOBE DOG
Chicken Tinga . Pickled Carrot . Avocado Crema . Queso Cotija
Kennebec Fries

Each home stand Executive Chef Craig McAlister and Sous Chef Sean Capsticks will highlight a Toronto Neighbourhood

SWEET ENDINGS

CHEF’S FEATURED ONTARIO CHEESES

CHOCOLATE CAKE
Peanut Butter Mousse . Brittle . Grape Gel

CHERRY CHEESECAKE
Dark Chocolate . Almond Streusel

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.